

technical sheet



RANGE: ROCK & SCHISTE

ROUGE BIEN ÉLEVÉ

2019

VIN DE FRANCE



At Terra Vita Vinum, "we cultivate the vines with respect for biodiversity and do everything possible to produce terroir wines with the utmost transparency to deliver unique emotions". Let's remember that our wines are as close as possible to what nature gives us. Each cuvée is therefore a unique work, never before made, and never again.

GEOLOGY

Greenish grey shale rock and green to purple shale alteration.

CULTIVATION METHOD

Our vines are cultivated in a traditional and selective manner. Soil maintenance is done mechanically without chemical weeding and our vines are protected using preparations made from natural products, in the respect of biodiversity. **It is for all these reasons that we do not buy grapes, we only vinify those that we grow.**

COMPOSITION

Fermented Cabernet sauvignon (55%), Cabernet franc (45%) juice from a manual harvest.

VINIFICATION

This cuvée is the result of maceration, partly in whole bunches.
20 mg/L of sulphites added at bottling, without fining or filtration.

AGEING

Aged for 22 months in barrels and amphorae.

ANALYSIS AT THE BOTTLING STAGE

Sulphur: total 42 mg/L; Alcohol: 13%.

TASTING

The nose is very rich of fruits. The tannins, well melted by the precision of the long maturation, combine with black fruit and a real freshness in the finish.

ADVICE

Serve at 13°C. to enjoy between 16 and 17°C.

Cellaring: long



www.terravitavinum.fr

bienvenue@terravitavinum.fr / téléphone : 02 41 78 72 13

Chauvigné, route de Denée, 49610 Mozé-sur-Louet